

BRAMLEY'S SEEDLING

Bramley's Seedling is a classic English "cooker" - an apple variety used exclusively for culinary purposes. Large greenish-yellow apple with broad broken brown and red stripes. The firm flesh is of a yellow-white-tinged green and is juicy and acidulous. It contains 1% acid., high in Vitamin C. It cooks down to a stiff apple puree with an excellent sharp flavour.

The copious juice makes Bramley's Seedling valuable for juicing and the juice is also used in cider production.



Uses

Flavor style - **Sharper**

Good for **cooking, juice, hard cider**

Cooking result - **Puree**

Picking season - **Late**

Use / keeping - **3 months or more**

Growing

Cropping - **Heavy**

Fertility - **Triploid** (infertile)

Flowering group - **4 to 5**

Fruit bearing - **Partial tip-bearer**

Disease resistance - **Good**

Vigor - **Vigorous** (T-3)

How to grow Bramley's Seedling apple trees

Bramley's Seedling is a vigorous tree, and if grown on anything other than a dwarfing rootstock will need plenty of space. Like many vigorous varieties it is a triploid, with 3 sets of genes rather than 2. It has bright pink blossoms, and leaves are dark green and very downy. The hardy tree is spreading and a regular and heavy bearer. There are conflicting reports to its resistance or susceptibility to scab. There is some biennial tendency.

Pollination for Bramley's Seedling

Bramley is in flowering group 4. It is a **triploid** variety and needs **TWO** different pollination partners nearby

Historical details

This variety has been around for more than two centuries. The first tree was grown from seed in a garden in Nottinghamshire, England, in 1809 - and amazingly this tree still survives. Bramley's Seedling is known for being unusually long-lived for an apple variety.

